

# HAPPY HOUR MENU

MONDAY THROUGH FRIDAY AT THE BAR AND DESIGNATED LOUNGE AREA 3PM - 6PM  
(EXCLUDING HOLIDAYS)

## WINES BY THE GLASS

<b>CHALK HILL</b>	<b>\$7</b>
CHARDONNAY, CA	
<b>STEMMARI,</b>	<b>\$6</b>
PINOT GRIGIO, ITALY	
<b>CARMEL ROAD,</b>	<b>\$7</b>
PINOT NOIR, CA	
<b>JOEL GOTT</b>	<b>\$8</b>
CABERNET SAUVIGNON, NAPA	

## TROPICAL

**KOOL-BERRY THYME \$8**  
CITRUS VODKA ∞ ELDERFLOWER ∞ BERRIES &  
THYME ∞ LAVENDER REDUCTION

**EL DIABLO \$8**  
CHIPOTLE TEQUILA ∞ MEZCAL ∞ COINTREAU ∞  
PINEAPPLE CILANTRO ∞ AGAVE

**PINK FLAMINGO \$7**  
SAYURI SAKE ∞ COCONUT PUREE ∞ OJ &  
CRANBERRY ∞ BUTTERFLY PEA TEA

**MANGO TANGO \$7**  
MANGO RUM ∞ MANGO NECTAR ∞ MINT ∞ LIME

**PEACHES IN PARADISE \$7**  
KETEL ONE PEACH ∞ PEACH PUREE ∞ COCONUT ∞  
MINT BLOOD ORANGE PELLEGRINO

**BLACKBERRY BLISS \$8**  
SILVER TEQUILA ∞ PAMA POMEGRANATE ∞  
CHAMBORD MUDDLED BLACKBERRIES ∞  
GRAPEFRUIT JUICE

**BALI BREEZE \$7**  
COCONUT RUM ∞ COCO LOPEZ ∞ FRESH LIME ∞  
PINEAPPLE ∞ 151 RUM FLOATER

**WATERFRONT COOLER \$8**  
HENDRICKS GIN ∞ ST GERMAIN ELDERFLOWER  
CUCUMBER ∞ MINT ∞ LIME JUICE ∞ AGAVE

**THE SORRENTO \$7**  
JIM BEAM BOURBON ∞ AMARETTO ∞ BLACK  
CHERRIES

## FOOD SELECTION

**BAKED OYSTER TRILOGY \$12**  
ROCKEFELLER ∞ CAJUN ∞ BACON & BLEU CHEESE  
(ONE EACH)

**JUMBO SHRIMP COCKTAIL \$4 EA.**  
SERVED WITH COCKTAIL SAUCE ∞ HORSERADISH.  
(ORDER MINIMUM 3)

**\*TUNA TARTARE "NACHOS" \$12**  
GINGER SOY ∞ AVOCADO ∞ WAKAME

**CHEF'S CEVICHE \$10**  
INQUIRE WITH SERVER OR BARTENDER

**SPINACH DIP & CHIPS \$8**  
HOUSEMADE TORTILLA CHIPS

**OPEN FACE SHORT RIB \$10**  
FRIED GREEN TOMATOES ∞ BACON ONION JAM

**BEEF BLEND SLIDERS \$13**  
PROSCIUTTO ∞ PROVOLONE ∞ HONEY DIJON

**SALMON BURGER SLIDERS \$11**  
DONE ASIAN STYLE

## DRAFT BEERS

<b>TAG &amp; RELEASE,</b> AMBER ALE, SAILFISH	\$4.00
<b>NO WAKE ZONE,</b> BLONDE, ISLAMORADA	\$4.00
<b>IGUANA BAIT,</b> KOLSCH, FLORIDA KEY	\$4.00
<b>TRIGGERFISH,</b> PORTER, SAILFISH	\$4.00
<b>A-10,</b> RED IPA, COPPERPOINT	\$4.00
<b>FRESH HAZY,</b> IPA, CIVIL SOCIETY	\$4.25
<b>FLORIDIAN,</b> WHEAT, FUNKY BUDDHA	\$4.00
<b>PALM BEACH,</b> PILSNER, TWISTED TRUNK	\$4.00
<b>PREAMBLE SESSION,</b> LAGER, ARMED FORCES	\$4.00
<b>COPPERPOINT,</b> LAGER, COPPERPOINT	\$4.00
<b>TREASURE KOLSCH,</b> WALKING TREE	\$4.00
<b>JAI ALAI,</b> IPA, CIGAR CITY	\$4.00

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH, BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

## MARTINIS

**PEARTINI \$8**  
PEAR VODKA ∞ ELDERFLOWER ∞ ORGANIC PEAR  
JUICE ∞ PROSECCO REDUCTION

**FRAGOLA SELVATICA \$7**  
CITRUS VODKA ∞ ELDERFLOWER ∞ STRAWBERRY ∞  
MINT CUCUMBER ∞ BASIL ∞ LEMON JUICE

**THAI GARDEN \$8**  
BOTANIST GIN ∞ LEMONGRASS ∞ GINGER ∞ HONEY

**THE GEISHA \$7**  
GINJO SAKE ∞ NIGORI SAKE ∞ JAPANESE PLUM WINE  
∞ CRÈME DE VIOLETTE ∞ BUTTERFLY PEA TEA

## BUBBLES

**BOURBON BUMBLEBEE \$8**  
MAKERS MARK ∞ PROSECCO ∞ HONEY ∞ ORANGE &  
LEMON JUICE

**HIBISCUS & HARMONY \$8**  
PROSECCO ∞ HIBISCUS EXTRACT ∞ HIBISCUS  
FLOWER

**Ms. LAVENDER IN THE CONSERVATORY \$8**  
ELDERFLOWER ∞ CRÈME DE VIOLETTE ∞ ROSE  
PROSECCO ∞ LEMON JUICE

**GRAPEFRUIT BLUSH \$7**  
NIGORI SAKE ∞ SPARKLING GRAPEFRUIT ∞ SAGE  
REDUCTION

## SMOKE ON THE WATER

**DURAZNO MARGARITA \$8**  
TERREMANA BLANCO TEQUILA ∞ GRILLED PEACH  
PUREE AGAVE ∞ LEMON JUICE

**DOUBLE TROUBLE \$8**  
WOODFORD RESERVE ∞ PX SHERRY ∞ FIG BITTERS ∞  
BLACK WALNUT BITTERS

**ROSEMARY'S CRUSH \$8**  
MAKERS MARK ∞ ROSEMARY REDUCTION ∞ LEMON  
JUICE